

# // ORANGE WHISKEY GLAZED TURKEY BREAST

**TINCUP**  
MOUNTAIN WHISKEY



## INGREDIENTS

- 2 tablespoons butter
- 1 turkey breast skin on and brined salt
- 1 cup turkey or chicken stock
- 5 tablespoons butter
- 3 tablespoons honey
- 2 oz TINCUP® Original Whiskey
- 1 tablespoon grated orange rind
- 1 oz orange juice
- 2 cloves garlic
- 2 sprigs rosemary
- 1/2 teaspoon cayenne

## DIRECTIONS

1. Preheat the oven to 325°F.
2. In an ovenproof skillet or Dutch oven, heat two tablespoons of butter over medium-high until it begins to bubble.
3. Sprinkle the skin of the turkey breast with salt and. Place the breast skin-side down into the butter, sprinkle the underside with salt and pepper, and let the skin brown for about 5 minutes. Turn it over and add the stock. Cover with foil or a lid and transfer to the oven.
4. In a separate skillet, melt the 4 tablespoons of butter over medium heat. Whisk in the honey until well incorporated. Add the TINCUP® Original Whiskey along with the orange juice, orange rind, rosemary and cayenne and whisk together. Set on low heat and let the mixture reduce by half, set aside.
5. Once the turkey has cooked for 20 minutes, brush with half of the glaze and cover with the foil. 20 minutes later, brush the remaining glaze on.
6. Remove foil off and increase the temperature to 400°F. Cook for 15 - 20 minutes more, or until the internal temperature reads 140-150°F. Remove the turkey from the oven.
7. Cover with foil and let sit for 10 minutes before slicing and serving.